

Kansas Department of Agriculture

Division of Food Safety and Lodging

1320 Research Park Drive, Manhattan, KS 66502
(office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 7/9/2015 **Business ID:** 113738FE
Business: HOLLYWOOD CASINO @ KANSAS SPEEDWAY
 EPIC BUFFET
 777 HOLLYWOOD CASINO BLVD
 KANSAS CITY, KS 66111

Inspection: 77001504
Store ID:
Phone: 9132889510
Inspector: KDA77
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/09/15	01:45 PM	05:00 PM	3:15	0:08	3:23	0	
Total:			3:15	0:08	3:23	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No

Priority(P) Violations 5 Priority foundation(Pf) Violations 3

Certified Manager on Staff p Address Verified p Actual Sq. Ft. 0
 Certified Manager Present p

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

This item has Notes. See Footnote 1 at end of questionnaire.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
 p

Employee Health

2. Management awareness; policy present.

Y N O A C R
 p

3. Proper use of reporting, restriction and exclusion.

p

Good Hygienic Practices

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices			Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use			..	p
Fail Notes	2-401.11	EMPLOYEES shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection cannot result. [Employee putting away clean equipment from the dish machine was chewing gum.]						
5. No discharge from eyes, nose and mouth.			p
Preventing Contamination by Hands			Y	N	O	A	C	R
6. Hands clean and properly washed.			p
7. No bare hand contact with RTE foods or approved alternate method properly followed.			p
8. Adequate handwashing facilities supplied and accessible.			..	p	p	..
Fail Notes	6-301.11	Pf - Each HANDWASHING SINK or group of two adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [No handsoap at the handsink in the salad buffet line by soups. Corrected on-Site, COS supplied. (container had water instead of soap in dispenser)]						
Approved Source			Y	N	O	A	C	R
9. Food obtained from approved source.			p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>								
10. Food received at proper temperature.			p
11. Food in good condition, safe and unadulterated.			..	p	p	..
Fail Notes	3-101.11	P - FOOD shall be safe, UNADULTERATED, and honestly presented. [Stored in boxes in produce walk in cooler, 3 heads of cauliflower with mold and 2 moldy bell peppers. COS discarded. ROP salmon in reach in cooler thawing without slit cut in packaging. Only one of five packages was not cut. Thawing less than 24 hours. COS slit cut.]						
12. Required records available: shellstock tags, parasite destruction.			p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>								
Protection from Contamination			Y	N	O	A	C	R
13. Food separated and protected.			p
14. Food-contact surfaces: cleaned and sanitized.			..	p	p	..
Fail Notes	4-601.11(A)	Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Can opener blade store in counter mounted holder with dried food debris on blade. 2 plastic containers stored as clean with visible food debris on surface. In bakery area, one slicer stored as clean above prep table with food debris on blade. COS rewashed.]						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.			p
Potentially Hazardous Food Time/Temperature			Y	N	O	A	C	R
16. Proper cooking time and temperatures.			p
17. Proper reheating procedures for hot holding.			p
18. Proper cooling time and temperatures.			p
19. Proper hot holding temperatures.			p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>								

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature

Y N O A C R

20. Proper cold holding temperatures.

.. p p ..

This item has Notes. See Footnote 5 at end of questionnaire.

Fail Notes | 3-501.16(A)(2) | *P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.
[On buffet hot line, in make table top, sprouts at 50F, garlic in oil at 55F.
on salad bar buffet line, macaroni salad at 51F, pea salad at 51F, coleslaw at 57F, tomato salad at 47F, honeydew melon at 47F, cantelope at 50F, sour cream at 54F, salsa at 49F, cheesecake at 47F. Nothing on the cold hold line was below 41F. PIC stated they had been doing time as control, but the foods were holding temp, so they switched back to temp control. Ambient temp of units not available. PIC stated they would get a written procedure and time stamp in place for time as control.
COS all foods discarded.]*

21. Proper date marking and disposition.

.. p

Fail Notes | 3-501.18(A)(1) | *P - RTE PHF/TCS, Disposition (discard if held more than 7 days) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is held at a temperature of 5°C (41°F) or less for more than 7 days, with the day of preparation counted as Day 1.
[In walk in cooler, Made on Site (MOS) tuna salad with prep date of 7/2 and discard date of 7/8. MOS seafood salad with prep date of 7/2 and discard date of 7/8. Foods held over 7 days. COS discarded.]*

22. Time as a public health control: procedures and record.

.. p

This item has Notes. See Footnote 6 at end of questionnaire.

Consumer Advisory

Y N O A C R

23. Consumer advisory provided for raw or undercooked foods.

p

Highly Susceptible Populations

Y N O A C R

24. Pasteurized foods used; prohibited foods not offered.

.. p

Chemical

Y N O A C R

25. Food additives: approved and properly used.

.. p

26. Toxic substances properly identified, stored and used.

.. p

Fail Notes | 7-201.11(A) | *P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning.
[Container of sanitizer/cleaner for ice cream machine stored on lower shelf of cabinet next to container of crumbled cookies. COS moved.]*

Conformance with Approved Procedures

Y N O A C R

27. Compliance with variance, specialized process and HACCP plan.

.. p

This item has Notes. See Footnote 7 at end of questionnaire.

GOOD RETAIL PRACTICES

Safe Food and Water

Y N O A C R

28. Pasteurized eggs used where required.

p

29. Water and ice from approved source.

p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Safe Food and Water		Y	N	O	A	C	R
30. Variance obtained for specialized processing methods.		p
Food Temperature Control		Y	N	O	A	C	R
31. Proper cooling methods used; adequate equipment for temperature control.		p
32. Plant food properly cooked for hot holding.		p
33. Approved thawing methods used.		p
34. Thermometers provided and accurate.		p
Food Identification		Y	N	O	A	C	R
35. Food properly labeled; original container.		p
Prevention of Food Contamination		Y	N	O	A	C	R
36. Insects, rodents and animals not present.		..	p
<i>Fail Notes</i>	6-501.111(A) P - Pests (Prohibited) The PREMISES shall be maintained free of insects, rodents, and other pests. <i>[At least 20 small flying insects in bakery area in line to land on food being prepped, in warewashing area in line to land on clean equipment, on prep line/cook line. PIC is aware of the small flying insect problem and is working towards a solution. Contracted pest control comes monthly.]</i>						
37. Contamination prevented during food preparation, storage and display.		p
38. Personal cleanliness.		p
39. Wiping cloths: properly used and stored.		p
40. Washing fruits and vegetables.		p
Proper Use of Utensils		Y	N	O	A	C	R
41. In-use utensils: properly stored.		p
42. Utensils, equipment and linens: properly stored, dried and handled.		p
43. Single-use and single-service articles: properly used.		p
44. Gloves used properly.		p
Utensils, Equipment and Vending		Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- P and Pf items		..	p	p	..
<i>Fail Notes</i>	4-202.11(A)(2) Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. <i>[Stored as clean on shelving in prep area, 1 plastic container with melted bottom, one container with crack all the way through the corner. In walk in cooler in bakery area, container with cracked off corner holding bread for bread pudding. In walk in freezer, container with cracked off corner holding meat. COS discarded.]</i>						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items		p
46. Warewashing facilities: installed, maintained, and used; test strips.		p
<i>This item has Notes. See Footnote 8 at end of questionnaire.</i>							
47. Non-food contact surfaces clean.		..	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
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Fail Notes	4-601.11(C)	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [Rack holding canned goods in bakery area soiled with food debris buildup.]
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Physical Facilities	Y	N	O	A	C	R
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- | | | | | | | |
|--|----|----|----|----|----|----|
| 48. Hot and cold water available; adequate pressure. | p | .. | .. | .. | .. | .. |
| 49. Plumbing installed; proper backflow devices. | p | .. | .. | .. | .. | .. |
| 50. Sewage and waste water properly disposed. | p | .. | .. | .. | .. | .. |
| 51. Toilet facilities: properly constructed, supplied and cleaned. | p | .. | .. | .. | .. | .. |
| 52. Garbage and refuse properly disposed; facilities maintained. | p | .. | .. | .. | .. | .. |
| 53. Physical facilities installed, maintained and clean. | .. | p | .. | .. | .. | .. |

Fail Notes	6-501.12(A)	PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [Floor under cold hold units on salad bar buffet soiled with litter, food and dirt buildup.]
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- | | | | | | | |
|---|---|----|----|----|----|----|
| 54. Adequate ventilation and lighting; designated areas used. | p | .. | .. | .. | .. | .. |
|---|---|----|----|----|----|----|

Administrative/Other	Y	N	O	A	C	R
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- | | | | | | | |
|----------------------|---|----|----|----|----|----|
| 55. Other violations | p | .. | .. | .. | .. | .. |
|----------------------|---|----|----|----|----|----|

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | Education Title #07 Corrective Actions

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Accompanied by KDA42

Footnote 2

Notes:

Sysco, liberty fruit

Footnote 3

Notes:

Tags for raw frozen oysters held for 90 days. Parasite destruction forms not available. PIC is looking into them.

Footnote 4

Notes:

hot holding

steam table top ham glaze at 146F, cooked ham in warmer at 147F, chicken at 172F

on buffet line, green beans at 136F, sausage at 150F, Chicken at 171F, pork at 157F, turkey at 152F, pork at 135F, sausage at 159F, meatloaf at 172F, lo mein at 138F

soup on salad bar at 169F

Footnote 5

Notes:

Cold holding

in make table top on line, cut cabbage at 40F, beef at 38F in make table top 2,

in reach in cooler, cooked noodles at 40F

on buffet line, ham at 40F, sliced tomatoes at 40F, chicken at 39F, in reach in cooler, noodles at 38F

in walk in cooler, sliced tomatoes at 42F, pasta salad at 41F

in reach in coolers, cut lettuce at 42F

in walk in cooler 2, pasta at 41F, 39F, cooked brisket at 40F

Footnote 6

Notes:

Inspector was told that time as control was still the practice on the salad bar on the buffet line. However, inspector was notified that all foods were now being cold held. Nothing on the buffet line was in temperature. PIC stated they would return to time as control.

Footnote 7

Notes:

PIC is interested in getting a HACCP plan for ROP and sous-vide

Footnote 8

Notes:

Final rinse temp at 169.9F, strips in place for quat.

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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 7/9/2015 **Business ID:** 113738FE
Business: HOLLYWOOD CASINO @ KANSAS SPEEDWAY
EPIC BUFFET
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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 07/19/15

Inspection Report Number 77001504

Inspection Report Date 07/09/15

Establishment Name HOLLYWOOD CASINO @ KANSAS SPEEDWAY

Physical Address 777 HOLLYWOOD CASINO BLVD City KANSAS CITY
EPIC BUFFET Zip 66111

Additional Notes
and Instructions

Follow up scheduled for 7/19 or after

VOLUNTARY DESTRUCTION REPORT

Insp Date: 7/9/2015 **Business ID:** 113738FE
Business: HOLLYWOOD CASINO @ KANSAS SPEEDWAY
EPIC BUFFET
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Total:			3:15	0:08	3:23	0	

ACTIONS

Number of products Voluntarily Destroyed 3

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product moldy produce Qty 5 Units ea Value \$ 7.00

Description moldy

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product MOS salads Qty 2 Units contai Value \$ 10.00

Description held over 7 days

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product Salad bar buffet line Qty 1 Units line Value \$ 175.00

Description out of temp salads, dressings, salad bar items all out of temp on salad bar buffet line.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A